MODEL AX948

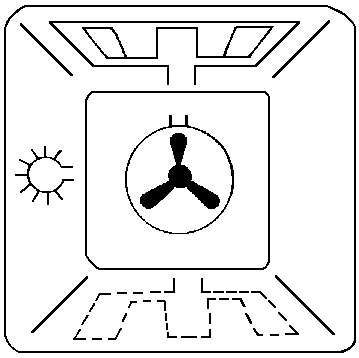
INSTALLATION AND USERS'

INSTRUCTIONS

TECHNICAL DETAILS

MODEL NO. AX948

Voltage:	230-240 Volts AC 50Hz
Wattage:	2.7-2.9kW
Height:	595 mm
Width:	595 mm
Depth:	545 mm (excluding handles and knobs)
Weight:	39kg



CE This appliance complies with: European Council Directive 73/23/EEC.
ECM Directive 89/336/EEC.
CE Marking Directive 93/68/EEC.

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Please follow these instructions step by step to install and operate your oven safely and easily.

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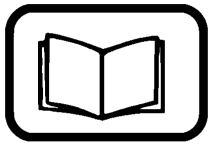
SAFETY

THESE WARNINGS ARE PROVIDED IN THE INTERESTS OF YOUR SAFETY. ENSURE THAT YOU UNDERSTAND THEM ALL BEFORE INSTALLING OR USING THE APPLIANCE.

PLEASE READ CAREFULLY



BEFORE INSTALLATION

This appliance is heavy and care **must** be taken when moving it.

Ensure that all packaging, both inside and outside the appliance, has been removed before the appliance is used.

Do not try to *lift* or move the appliance by pulling the door handle. Refer to installation instructions.

The appliance must be installed according to the instructions supplied.
The electrical installation work **must** be undertaken by a qualified electrician/competent person.

It is dangerous to alter or modify the specifications of the appliance in any way.

Do not allow young children to play with any part of the packaging.

After installation, please dispose of the packaging with due regard to safety and the environment, your local authority can arrange this.

DURING OPERATION

The appliance is not intended for use by young children or infirm persons without supervision.

Do not use this appliance if it is in contact with water. **Never** operate it with wet hands.

This appliance is designed to be operated by adults. Young children **must not** be allowed to tamper with the appliance or play with the controls.

During use the appliance becomes **Hot**. Care should be taken to avoid touching the heating elements inside the oven.

CAUTION: Accessible parts may be hot when the grill is in use. Young children should be kept away.

Take **great care** when heating fats and oils, as they will ignite if they become too hot.

This appliance has been designed for cooking edible foodstuffs only, and **must not** be used for any other purposes.

Never place plastic or any other material which may melt in the oven or on the hob.

Ensure cooking utensils are large enough to contain foods to prevent spillages and boil overs.

Take care to follow the recommendations given for tending the food when grilling. Use the handle provided in the recommended way. See page 17.

Always use oven gloves to remove and replace food in the oven.

Ensure that you support the grill pan when it is in the withdrawn or partially withdrawn position.

Ensure that all vents are left unobstructed to ensure ventilation of the oven cavity.

Never line any part of the appliance with foil. **Do not** allow heatproof cooking material, e.g. roasting bags, to come into contact with oven elements.

Always stand back from the appliance when opening the oven door to allow any build up of steam or heat to release.

Never leave the appliance unattended when the oven door is open.

Do not place sealed cans or aerosols inside the oven. They may explode if they are heated.

AFTER USE

Ensure that all control knobs are in the OFF position when not in use.

For hygiene and safety reasons this appliance should be kept clean at all times. A build-up of fats or other foodstuffs could result in a fire, especially in the grill pan.

Do not leave utensils containing foodstuffs, e.g. fat or oil in or on the appliance in case it is inadvertently switched on.

Cookers and hobs become **very hot**, and retain their heat for a long period of time after use. Children should be kept well away from the appliance until it has cooled.

GENERAL

Under no circumstances should any repairs be carried out by an inexperienced person as this may cause injury or serious malfunction.

This appliance should be serviced by an authorised Service Engineer and only genuine-approved spare parts should be used. Details of repair and servicing arrangements are supplied on page 39 of this book.

Do not stand on the appliance or on the open oven door.

Do not hang towels, dishcloths or clothes from the appliance or its handle. They are a safety hazard.

Always allow the cooling fan to cool the appliance down before switching off at the wall prior to carrying out any cleaning or maintenance work.

Only clean this appliance in accordance with the instructions given in this book.

Your safety is of paramount importance.

Therefore, if you are unsure about any of the meanings of these WARNINGS contact the:

Customer Service Department
Telephone 1300 650 020

INSTALLATION INSTRUCTIONS

THINGS YOU NEED TO KNOW

WARNINGS

- This appliance must be installed by a qualified electrician/competent person. Safety may be impaired if installation is not carried out in accordance with these instructions.
- This appliance must be earthed.
- **Do not** remove the screws from the earth tab extending from the oven mains terminal block (Fig. 8).
- Before connecting the appliance make sure that the voltage of your electricity supply is the same as that indicated on the rating plate. This is situated on the lower front frame of the appliance and can be seen upon opening the cavity door. Alternatively the rating plate may also be found on the back or top of some models (where applicable).
- **Do not** alter the electrical circuitry of this appliance.

THINGS TO NOTE

- This appliance is designed to be fitted in cabinets of the recommended dimensions as shown (Fig.3 and 4) without any modification to the cabinet.
- If your cabinet interior dimension is between 565-570mm the oven may still be fitted. However, a minor modification to the cabinet will be required to reduce the aperture size down to 560-565mm. To allow the product to be securely screwed into the cabinet.
- The dimensions given provide adequate air circulation around the unit within the cabinet, ensuring compliance with BS-EN60 335.
- Enquiries regarding the installation of the cooker point, if required, should be made to your Regional Electricity Company to ensure compliance with their regulations.
- The appliance point should be within 2m of the appliance to make it accessible to switch off the appliance in case of an emergency.
- To protect the hands, wear gloves when lifting the oven into its housing.

NOTE: HOUSE CIRCUIT

Earth leakage and continuity tests must be carried out before the appliance is connected to the mains supply and re-checked after fitting.

GETTING THINGS READY

CHOICE OF ELECTRICAL CONNECTION

- There are two possible ways to connect your appliance, please choose from the most appropriate after reading the descriptions

a) It is recommended that this appliance is wired with suitably rated cable (min 13 A), into fixed wiring using a double pole isolator with at least 3mm contact separation in all poles and neutral, located within 2m of the appliance. If this fixed wiring circuit is only supplying the appliance, then a fuse of 13A (or circuit breaker) should be incorporated. When the circuit combines oven and hob, then wire and fuse rating should be increased accordingly.

Subject to Regional Electricity Companies regulations if you wish to connect the oven and hob to the power supply you may use one of the following two methods:-

b) If you wish to connect an oven and a hob to a cooker point you can:-

i) By connecting the oven and hob separately to the cooker point. Oven and hob units should be separately connected to a cooker point. In this case the appliance should be operated from $6mm^2$ twin core, and earth, PVC insulated multicore cable. See Fig. 1.

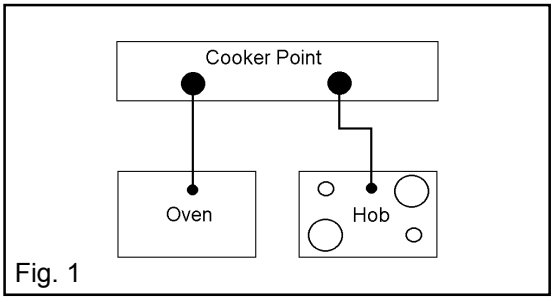


Fig. 1

ii) By connecting the cooker point to the hob and then connecting the hob to the oven. Provided that the hob manufacturer permits it, connect the oven to the hob and the hob to the cooker point using the same cabling as described in (a) above. Check the hob terminal block is large enough to take two cables and is of suitable rating. If not b) i) on page 7 must be used. See Fig. 1.

NOTE: 13 amp cable is not suitable for connecting this application.

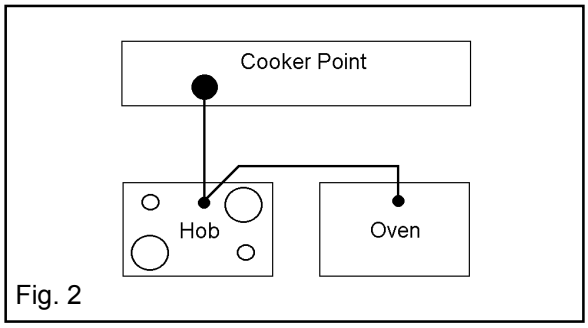


Fig. 2

NOTE: It is good practice to:

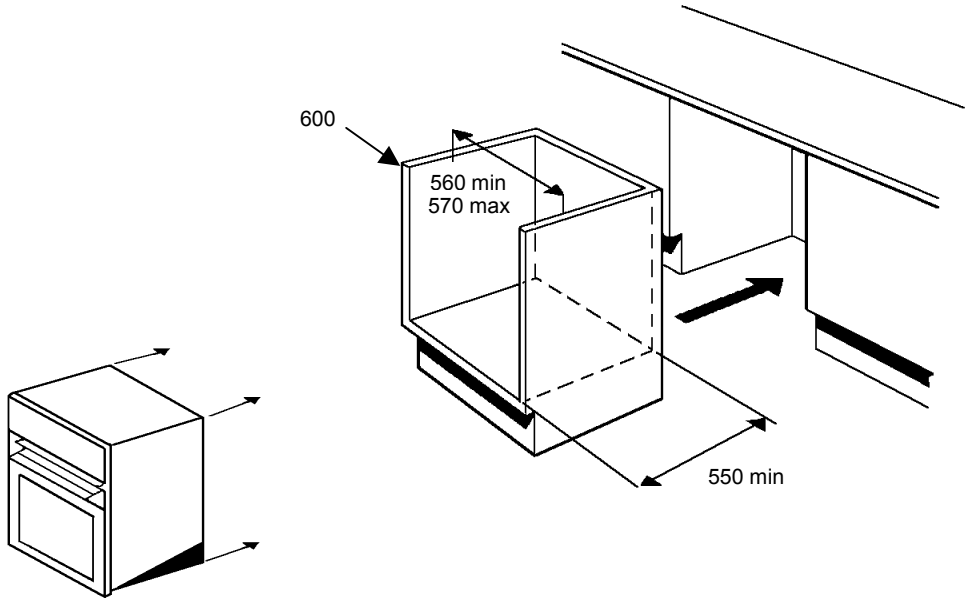
- Fit an Earth Leakage Circuit Breaker to your house wiring.
- Wire your appliance to the latest IEE regulations.

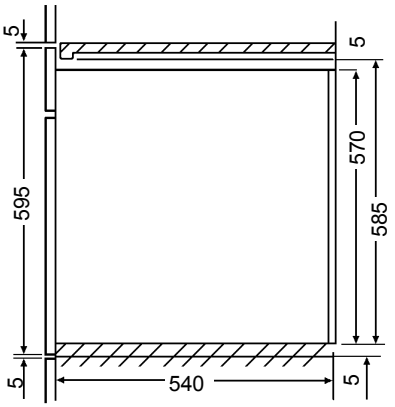
PREPARING CABINET FOR FITTING OF OVEN

- Make sure that the cabinet is the correct size for the appliance to be fitted (Ref. Fig. 3 and 4).
- If the size is between 565-570mm, then the cabinet should be modified so that at the screw fixing points the recommended dimension of at least 560-565mm is maintained. The modification should ideally be localised to ensure that after screw fitment the oven is **securely** fixed into position.
- The cabinet must be stable and level by firmly securing it to the wall or floor. If necessary, make arrangements to ensure the shelf upon which the oven will rest is level.

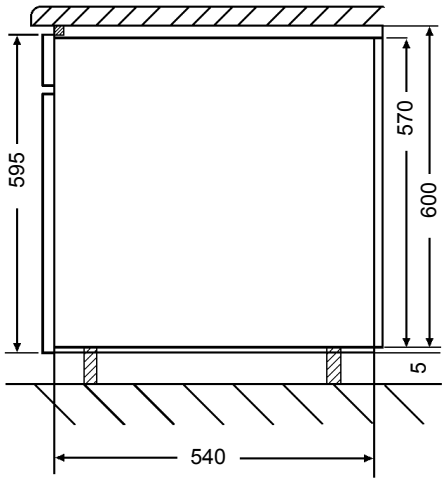
RECOMMENDED CABINET DIMENSIONS (IN MILLIMETRES)

Fig.3 Built Under Installation





Cross section through cabinet showing oven positioned



Cross section through cabinet showing oven positioned

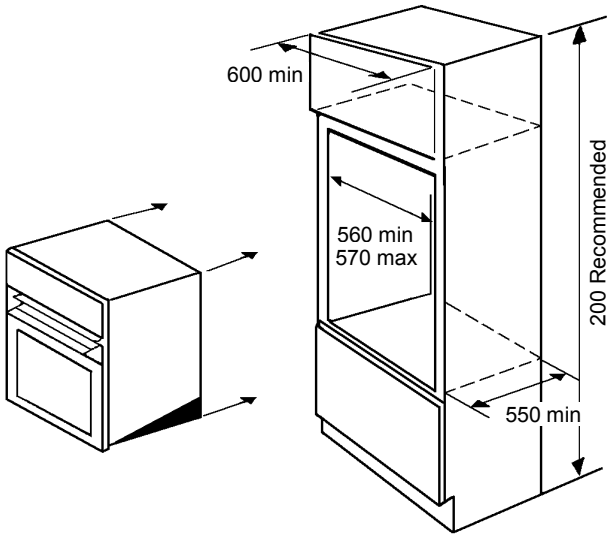


Fig.4 Built In Installation

HOW TO FINISH UNPACKING

- Place packed appliance next to the cabinet in which it will be installed.
- Remove the appliance packing except for bottom tray which should be left in position until the appliance is ready to be fitted into its cabinet.

  NOTE: It is imperative that the appliance is left in the base to protect both the appliance and the floor.
- Ensure the owner is given these operating instructions.

TOOLS REQUIRED

The following tools will be needed and it helps to assemble them before starting to install your oven:

A terminal screwdriver (3mm wide blade)
A pozidrive screwdriver
Pliers
Wirestrippers
Knife
Sidecutters
Adhesive tape
Tape Measure

MAKING THE ELECTRICAL CONNECTIONS

Important: Switch off at mains, miniature circuit breaker and if appropriate, remove fuse before commencing any electrical work.

PREPARING CABLE

We recommend you use a new length of cable to ensure your safety.

- Ensure you have the correct length of cable appropriate to the wiring method you are using. When fitting new cable allow sufficient cable for removal of the unit at a later date, should it be necessary.
- Score, but **do not** cut through, around the sheathing with a knife 100mm (4in) from each end of the cable and break through to the encased wires by bending the cable backwards and forwards to fatigue the sheathing.
- Carefully score down from each end of the cable sheathing along the length of the bare earth wire (if a cut was made along the length of the live or neutral wires, it might cut into their sheathing) to the cuts already made.
- Carefully prise open the sheathing at each end of the cable to expose the encased wiring.

TO REMOVE COVER OF MAINS TERMINAL

From the rear of the appliance, remove mains input terminal cover to gain access to terminal block.

- First remove retaining screw with pozidrive screwdriver. See Fig. 5.

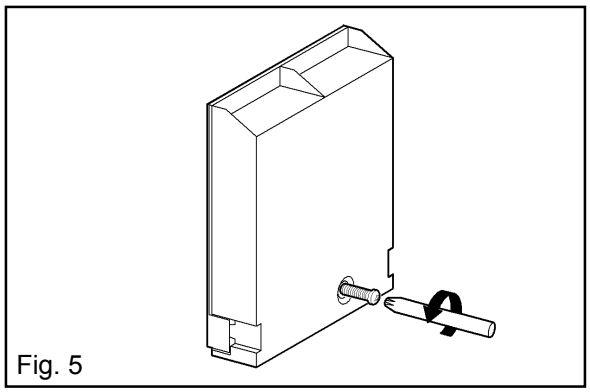


Fig. 5

- Prise cover loose using screwdriver in position (1) then lever off with screwdriver in position (2) at either side. See Fig. 6.

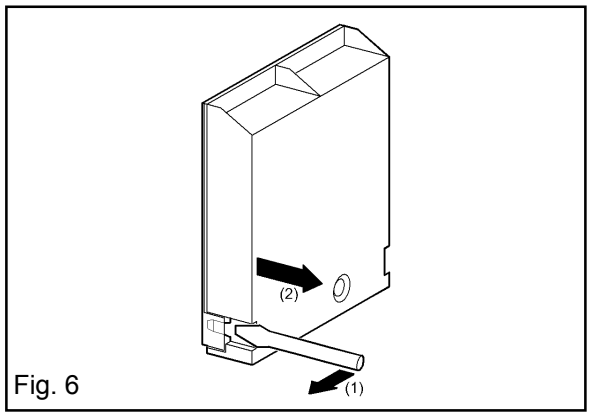


Fig. 6

- Lift cover and remove screw from cable clamp. See Fig. 7.

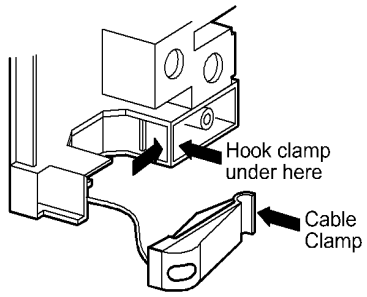


Fig.7

CONNECTING TO THE MAINS TERMINAL

Warning: This appliance must be earthed.

- Make connection as shown in Fig. 8 by proceeding as follows:-

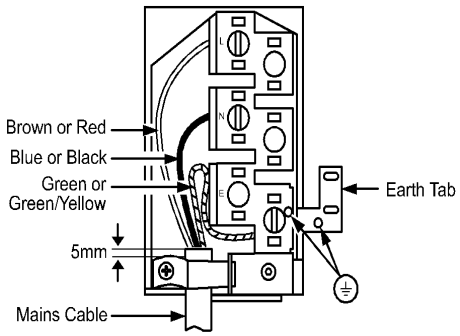


Fig.8

- Preform wires to the appropriate shape to suit fitting into the mains terminal block.

- Strip inner insulation on wires using wirestrippers.

- Twist the bared wires using pliers.

- Cut bared wires 10mm away from the end of the inner insulation. Where uninsulated Earth wires are used ensure they are suitably sheathed to leave 10mm bare wire to fit into the terminal.

- Clamp bare wires into the relevant terminal and check they are held by tugging each one in turn.

- Clamp the mains cable securely ensuring 5mm of the outer insulation is inside the terminal block and that the wires are not taught but not so slack as to cause any fouling. See Fig.8.

- Place fuse/miniature circuit breaker in circuit and switch on at mains.

CONNECTING TO A HOB OR COOKER POINT

- Either follow in general terms the instructions for connecting to the terminal block or refer to the hob suppliers installation instructions.

Feed the cable through the cabinet and arrange to route the cable away from the appliance which may become hot.

CHECKING ELECTRICAL CONNECTIONS

- Confirm the appliance is correctly connected by switching on and observing the various oven functions indicators.

- The electronic timer will flash.

NOTE: HOUSE CIRCUIT

Earth leakage and continuity tests must be carried out before the appliance is connected to the mains supply and re-checked after fitting.

FITTING INTO THE CABINET

IMPORTANT: Ensure that the oven is switched off at the wall before any further work is carried out.

- Using a tape measure establish the internal width of the cabinet. Refer to page 7 if greater than 565mm.

- Position the appliance in front of the cabinet. See Fig. 9.

- Take out all oven furniture before installation to reduce the weight you need to lift. The oven door should be taped up to keep it closed whilst lifting.

- To place the appliance into the cabinetry follow the procedure below-:

- **N.B. Two people will be required to carry out the lifting procedure.**

a) Each person should squat either side of the appliance.

Warning: Do Not attempt to lift this appliance by the handle.

b) Tilt the appliance so that your hands can support the underside of the appliance.

c) Keeping your back straight, raise the appliance to the cabinet by straightening at the knees.

d) Rest the rear underside of the appliance on the cabinet floor while your hands support the front.

e) The appliance can be pushed fully into the cabinet. Take care to avoid fouling the mains lead.

f) Ensure the appliance is central in the cabinet and level.

g) **Do not** remove spacers fitted behind fixing holes.

h) When the appliance is fully housed screw the stability screws (supplied with the appliance) into the side of the cabinet taking care not to distort the side trims (See Fig 10). It is advisable to turn each screw alternately to avoid damaging the trims.

i) Switch on the appliance then refer to the operating instructions in the following pages.

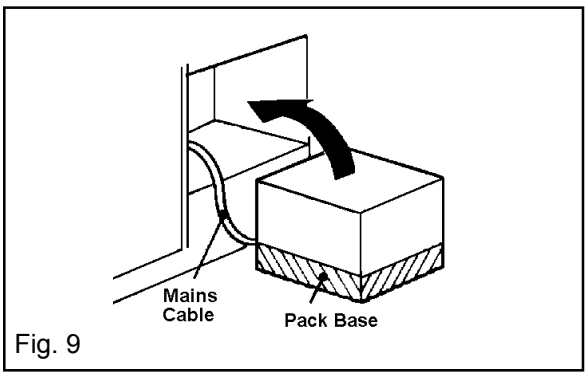


Fig. 9

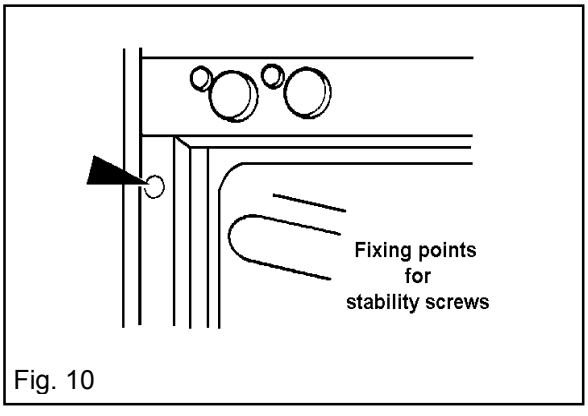
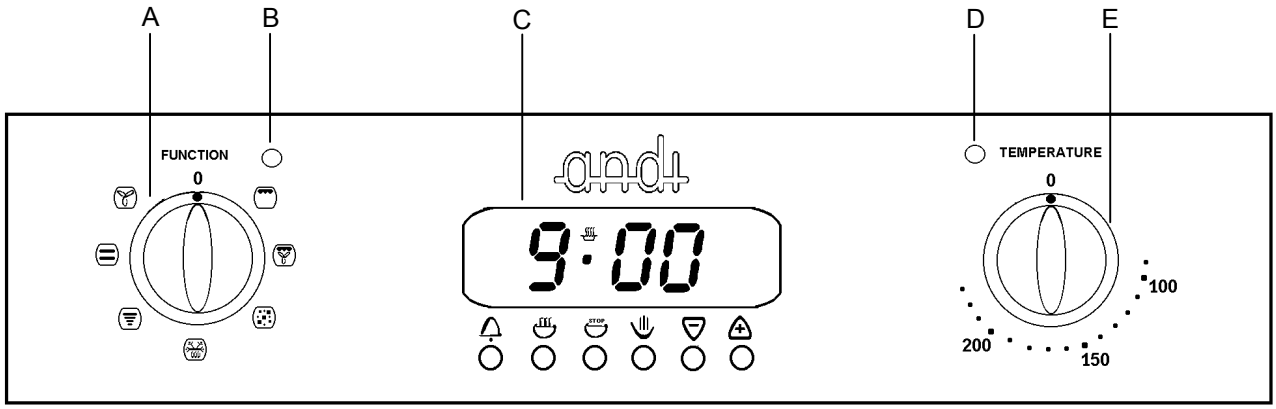


Fig. 10

INTRODUCTION

WARNING: THIS APPLIANCE MUST BE EARTHED

GETTING TO KNOW YOUR OVEN



A - Multifunction Selector

Fan Oven

Conventional Oven

Zoned Oven

Defrost

Oven Clean

Thermal Grilling

Grill

B - Multifunction Indicator Neon

C - Electronic Timer

D - Temperature Control Indicator Neon

E - Temperature Control Selector

RATING PLATE

This is situated on the lower front frame of the appliance and can be seen upon opening the top cavity door. Alternatively the rating plate may also be found on the back or top of some models (where applicable).

The appliance must be protected by a suitably rated fuse or circuit breaker. The rating of the appliance is given on the rating plate.

Do not remove the rating plate from the appliance as this may invalidate the guarantee.

GENERAL NOTES ON USING THE OVEN

We suggest that you run all the elements for a short period to burn off any residue from their surfaces.
To do this, run the oven at 220□°C for approximately 45. The procedure should be repeated with the grill for approximately 5 –10 minutes.
During this period an odour may be emitted, it is therefore advisable to open a window for ventilation.

WHEN FIRST SWITCHING ON

The timer must be set to manual before the oven can be operated. See page 30. This must be done whenever the appliance is switched off at the wall or when there has been a power failure.

If the temperature indicator neon does not glow when the controls are switched on it is most likely that the timer is set for automatic cooking.

ABOUT CONDENSATION AND STEAM

When food is heated it produces steam similar to a boiling kettle. The oven is vented to allow some of the steam to escape. However, always stand back from the appliance when opening the oven door to allow any build up of steam or heat to release.

If the steam comes into contact with a cool surface on the outside of the appliance, e.g. a trim, it will condense and produce water droplets. This is quite normal and is not caused by a fault on the appliance.

To prevent discolouration, regularly wipe away condensation and also soilage from surfaces.

COOKWARE

Baking trays, dishes etc., should not be placed directly against the grid covering the fan at the back of the oven.

Do not use baking trays larger than 30cm x 35cm (12” x 14”) as they will restrict the circulation of heat and may affect performance. Advice on the effect of different materials and finishes of bakeware is given in ‘Hints and Tips’ in the appropriate oven section.

THE COOLING FAN FOR THE CONTROLS

The cooling fan comes on immediately when the grill is switched on and after a short time when the oven is in use.

During the initial period the cooling fan may turn ON and OFF, this is quite normal.

It may run on after the oven or grill is switched off to keep the controls cool.

Always allow the cooling fan to cool the appliance down before switching off at the wall prior to carrying out any cleaning or maintenance work.

NOTE

The action of the cooling fan will depend on how long the oven or grill has been used and at what temperature. It may not switch in at all at lower temperature settings nor run on where the grill or oven has only been used for a short time.

CONTROL PANEL INDICATOR NEONS

These lights indicate whether the grill or oven is switched ON. The temperature neon also indicates when the set temperature as been reached. It will turn on and off during use to show that the temperature is being maintained.

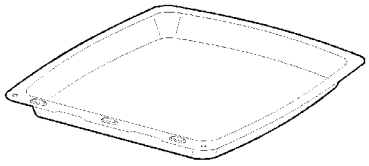
If the neons do not operate as the instructions indicate the controls have been incorrectly set. Return all controls to zero and reset following the instructions for the required setting.

When the oven has been set for automatic cooking the neon should remain unlit during OFF periods.

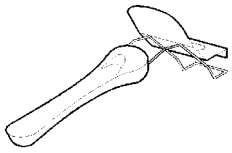
GRILL AND OVEN FURNITURE

The following items of grill and oven furniture have been supplied with the appliance.

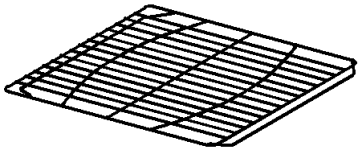
1 grill pan
(311409401)



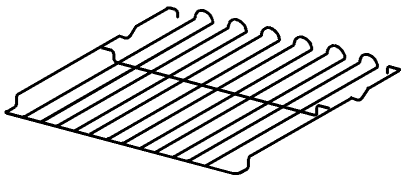
1 grill pan handle
(311468100)



1 grill pan grid
(311419801)



2 cranked shelves
(for fan oven
cooking)



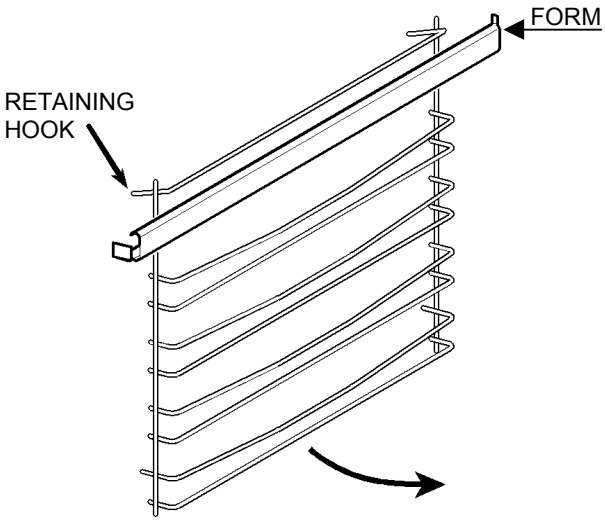
TELESCOPIC RUNNERS

Your appliance is fitted with telescopic runners in the fan oven.

To fit the shelf into the telescopic runner,

1. Ensure the telescopic runners are pushed back into the oven cavity before fitting the shelf.
2. Holding the front edge of the shelf with both hands, place the rear shelf forms over the telescopic runners.
3. Slide the shelf into position, lifting slightly at the front so that the shelf locates into the retaining hooks.

   To remove, raise the front edge and withdraw the shelf.



THE GRILL

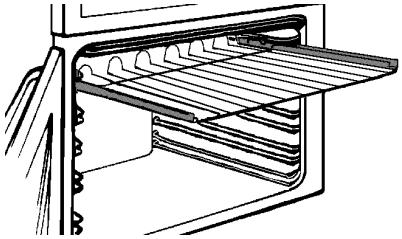
USES OF THE GRILL

CAUTION – ACCESSIBLE PARTS MAY BECOME HOT WHEN THE GRILL IS IN USE. CHILDREN SHOULD BE KEPT AWAY

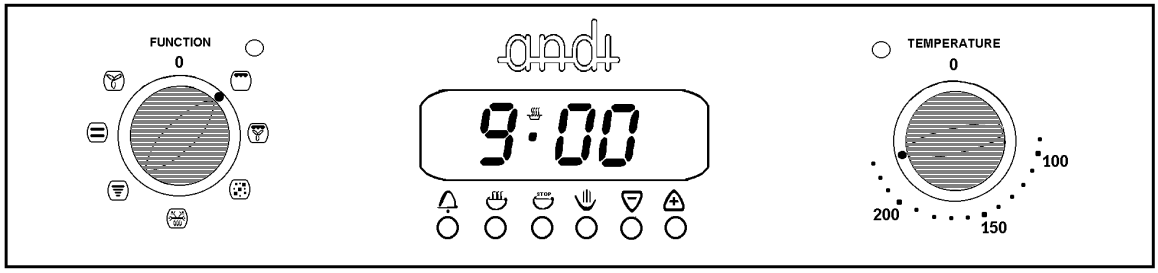
Use the full heat grill only for foods which require high heat and short cooking times, e.g. toast, blue/rare steaks. Use thermal grilling to grill all other foods, e.g. bacon, chops, sausages, chicken joints, etc. See chart on page 28 for recommended cooking times, temperatures and shelf positions.

THE TELESCOPIC RUNNERS

The oven is fitted with a telescopic runner system in the top shelf position. The runners allow the shelf to be pulled out when tending food for easier access.



SELECTING THE GRILL



1) Turn the Function Selector to full heat grill.

2) Turn the Temperature Control to full setting.

Note: If the oven thermostat is turned down while the full heat grill is selected, the grill element will be ON then OFF for long periods of time and may not give the expected results. It is therefore strongly recommended that the thermal grilling function is used for foods which require the grill to be turned down. (See page 28)

THINGS TO NOTE

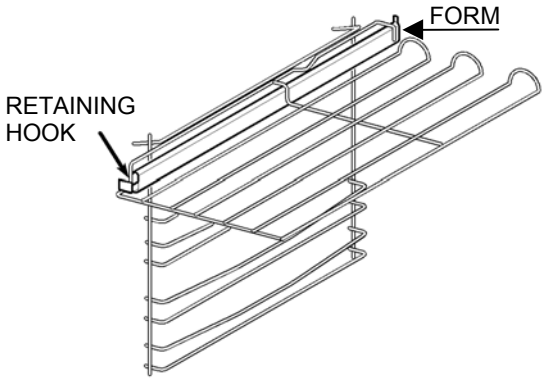
THE GRILL DOOR MUST BE LEFT OPEN DURING GRILLING

- The cooling fan for the controls will operate when grilling.

FITTING THE SHELF

1. Ensure the telescopic runners are pushed back into the oven cavity before fitting the shelf.
2. Holding the front edge of the shelf with both hands, place the rear shelf forms over the telescopic runners.
3. Slide the shelf into position, lifting slightly at the front so that the shelf locates into the retaining hooks.

   To remove, raise the front edge and withdraw the shelf.



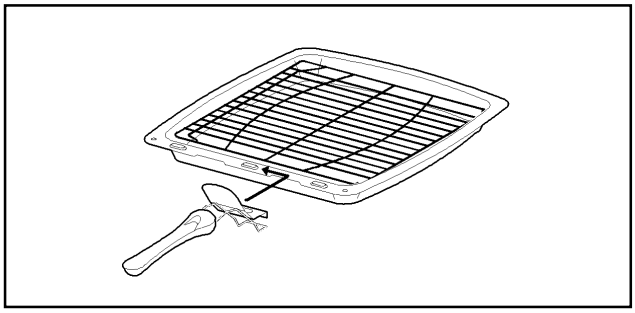
Ensure the shelf is positively located before using.

THE GRILL PAN AND HANDLE

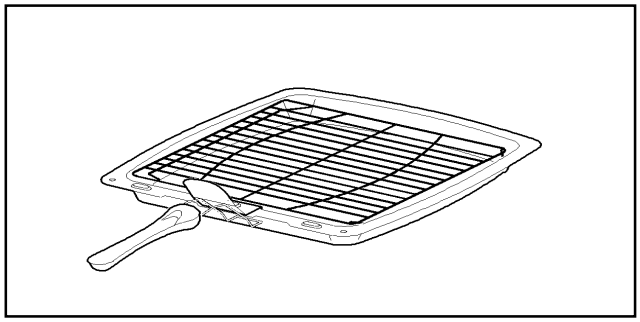
The grill pan is supplied with a removable handle.

To attach the handle, place the wirework under the cut out in the pan so that the metal plate hooks over the top of the grill pan.

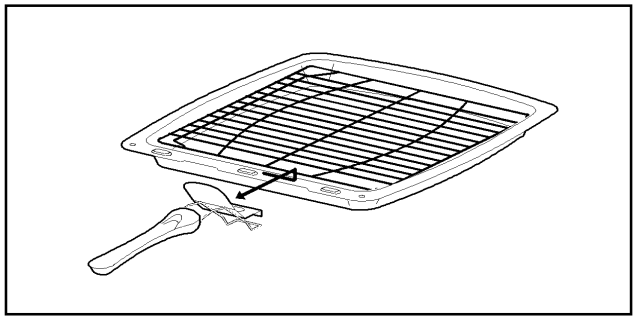
Slide the handle to the left and over the central bump on the grill pan.



Ensure the handle is correctly located. It is not necessary to remove the grill pan handle during grilling.



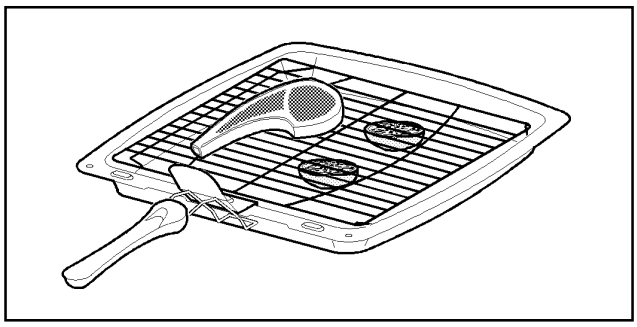
To remove the handle, slide the handle to the right and lift the handle away from the cut out on the grill pan.



Place the grill pan on the shelf so that the pan is positioned centrally beneath the grill.

HINTS AND TIPS

To check the progress of the food being grilled, the grill pan should be withdrawn on the shelf to attend to food during cooking.



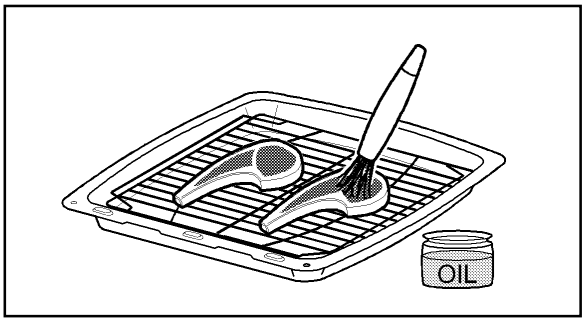
- Cook toast and rare steaks using the preheated full heat grill. All other foods cook very successfully on thermal grill.

- When toasting bread, we suggest that the top telescopic runner position is used with the grid in its 'High' position.

- The food should be turned over during cooking as required.

- Place food on the grid in the grill pan to allow maximum circulation of air to lift the food out of the fats and juices.

- Adjust the grid and grill pan runner position to allow for different thicknesses of food. Position the food close to the element for faster cooking and further away for more gentle cooking.



- Food should be thoroughly dried before grilling to minimise splashing. Brush lean meats and fish lightly with a little oil or melted butter to keep them moist during cooking.

THE FAN OVEN

USES OF THE FAN OVEN

The oven is heated by an element around the fan situated behind the back panel. The fan draws air from the oven and the element heats the air which is circulated into the oven via the vents in the back panel. The advantages of fan oven cooking are:

PREHEATING

The fan oven quickly reaches its temperature so it is not usually necessary to preheat the oven. Without preheating however you may need to add an extra 5 – 10 minutes on the recommended cooking times. For recipes needing high temperatures e.g. bread, pastries, scones, soufflés etc., best results are achieved if the oven is preheated first. For best results when cooking frozen or cooked chilled ready meals always preheat the oven first.

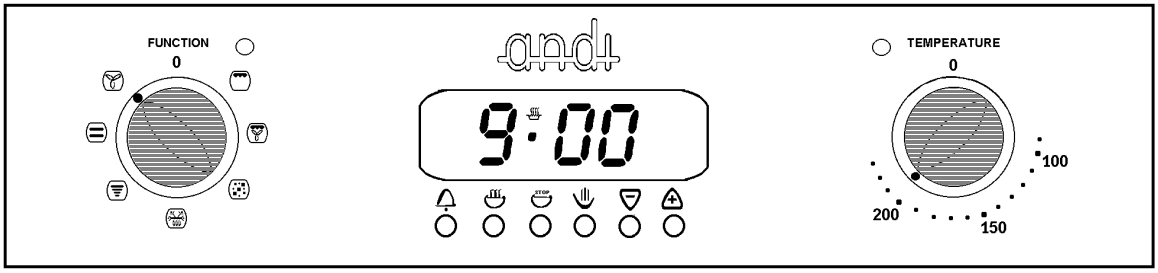
COOKING TEMPERATURES

Fan oven cooking generally requires lower temperatures than conventional cooking. Follow the temperatures recommended in the chart on page 25. As a guide reduce temperatures by 20°C - 25°C for your own recipes, using a conventional oven.

BATCH BAKING

The fan oven cooks evenly on all shelf levels, especially useful when batch baking.

SELECTING THE FAN OVEN



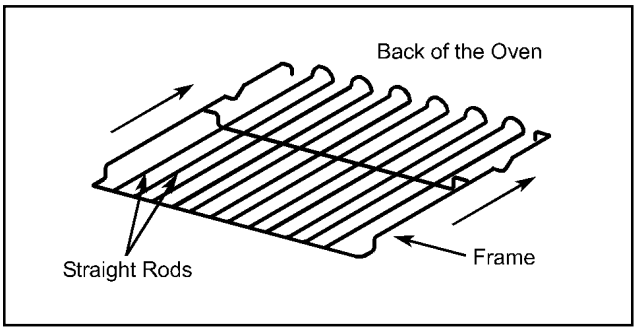
- Turn the Function Selector to Fan Oven.
- Turn the Temperature Control to the required setting.

THINGS TO NOTE

1. The oven fan will operate continually during cooking.
2. The temperature indicator neon will glow until the oven has reached the desired temperature. It will turn ON and OFF periodically during cooking showing that the oven temperature is being maintained.
3. The oven light operates when the selector is set.
4. The cooling fan for the controls will operate after a time. See page 14 for further details on the operation of the cooling fan.
5. If an automatic programme is set the oven fan and oven light do not come on until the cook time begins.

TO FIT THE MAIN OVEN SHELVES

The shelves should be fitted with the straight rods uppermost on the frame and the forms towards the back of the oven. If not fitted correctly the anti-tilt and safety stop mechanism will be affected.

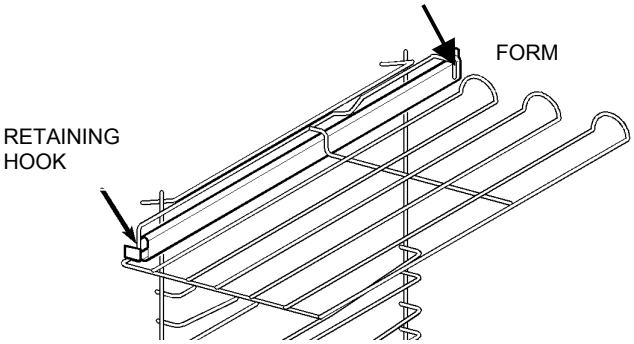


To remove a shelf slide the shelf towards you until the shelf stop is reached. Tilt shelf up at the front so that the stops clear the side supports. Lift shelf clear. To install a shelf, reverse the above steps. Each shelf position has an upper and lower support wire, ensure the shelf is placed between these two support wires.

USING THE TELESCOPIC RUNNERS

1. Ensure the telescopic runners are pushed back into the oven cavity before fitting the shelf.
2. Holding the front edge of the shelf with both hands, place the rear shelf forms over the telescopic runners.
3. Slide the shelf into position, lifting slightly at the front so that the shelf locates into the retaining hooks.

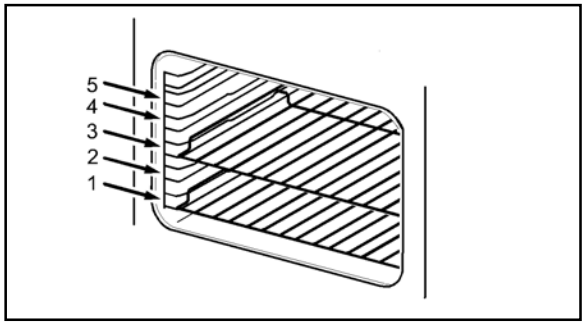
   To remove, raise the front edge and withdraw the shelf.



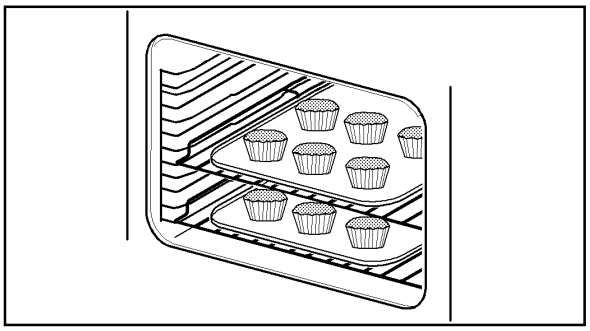
Ensure the shelf is positively located before using.

HINTS AND TIPS

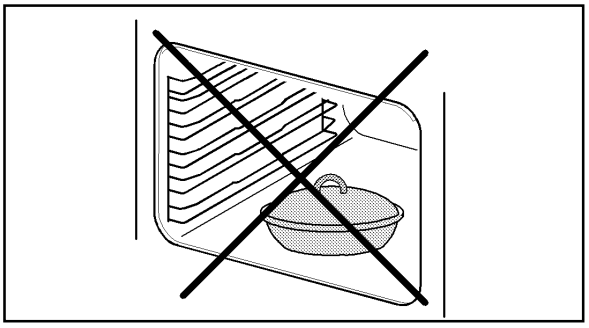
- Arrange the shelves in the required positions before switching the oven on. Shelf positions are counted from the bottom upwards.



- When cooking more than one dish in the fan oven, place dishes centrally on different shelves rather than cluster several dishes on one shelf, this will allow the heat to circulate freely for the best cooking results.
- When batch baking one type of food, e.g. Victoria sandwich cakes, those of similar size will be cooked in the same time.



- It is recommended that when baking larger quantities, the shelf positions should be evenly spaced to suit the load being cooked. A slight increase in cooking time may be necessary.
- **DO NOT** place baking trays directly on the oven floor as it interferes with the oven air circulation and can lead to base burning; use the lower shelf position.

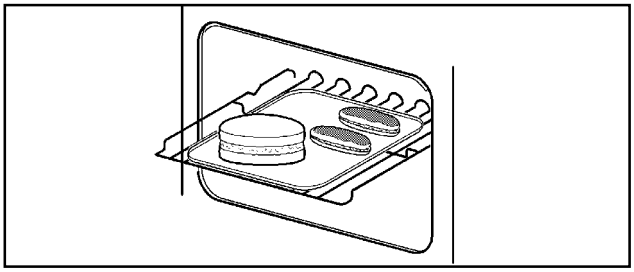


- The use of excessively high temperatures can cause uneven browning. It may be necessary to reduce temperatures slightly. Refer to the recommendations given in the oven cooking chart, see page 25.

DEFROST FEATURE

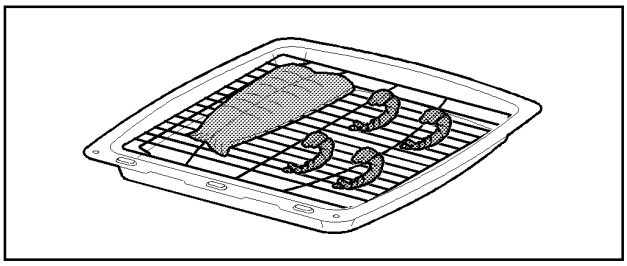
USES OF DEFROST FEATURE

This function enables you to defrost most foods faster than some conventional methods as the oven fan circulates air around the food. It is particularly suitable for delicate frozen foods which are to be served cold, e.g. cream filled gateaux, cakes covered with icings or frostings, cheesecakes, biscuits, scones, etc.



It is preferable to thaw fish, meat and poultry slowly in the fridge. However, this process can be accelerated by using the defrost function.

Small or thin fish fillets, frozen peeled prawns, cubed or minced meat, liver, thin chops, steaks etc., can be thawed in 1 – 2 hours.



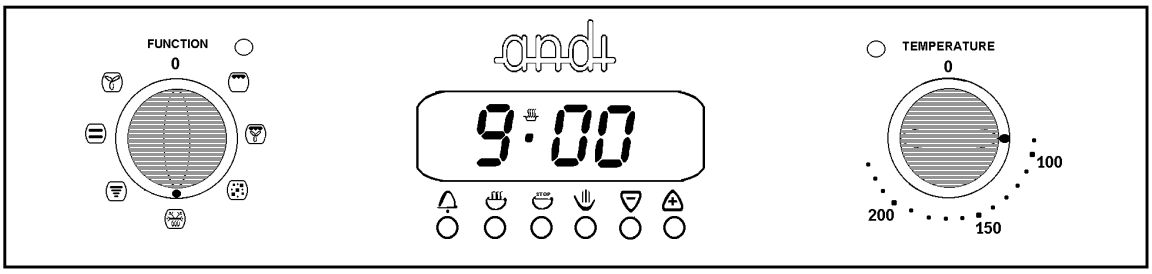
A 1kg/2¼lb oven ready chicken will be thawed in approximately 5 hours. Remove the giblets as soon as possible during the thawing process.

Joints of meat up to 2kg/4½lb in weight can be thawed using the defrost function.

ALL JOINTS OF MEAT AND POULTRY MUST BE THAWED THOROUGHLY BEFORE COOKING

ALWAYS COOK THOROUGHLY IMMEDIATELY AFTER THAWING.

SELECTING DEFROST



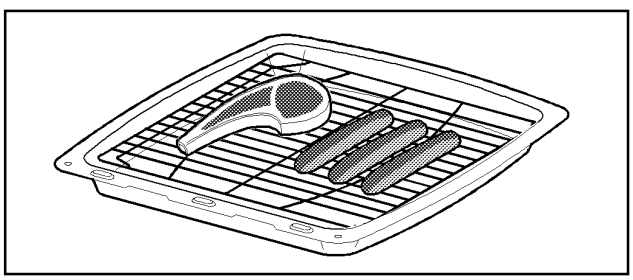
- Turn the Function Selector to Defrost.
- Turn the Temperature Control until the neon illuminates.

THINGS TO NOTE

a) The oven fan and internal oven light will operate.

HINTS AND TIPS

Place the frozen food in a single layer where possible and turn it over half way through the defrosting process.



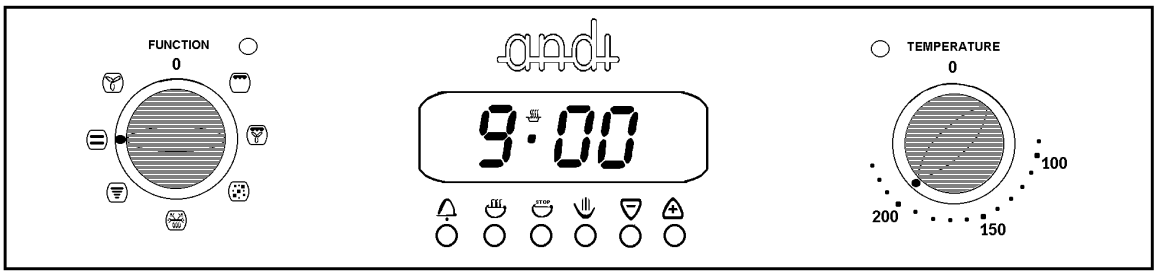
- The actual speed of defrosting is influenced by room temperature. On warm days defrosting will be faster than on cooler days.
- **DO NOT** leave food at room temperature once it is defrosted. Cook raw food immediately or store cooked food in the fridge, once it has cooled.
- Care must always be taken when handling foods in the home. Always follow the basic rules of food hygiene to prevent bacterial growth and cross contamination when defrosting, preparing, cooking, cooling and freezing foods. See Helpful Hints on Buying and Preparing food on page 34.

THE CONVENTIONAL OVEN

USES OF THE CONVENTIONAL OVEN

This function uses the top and lower elements to give single level cooking. This is particularly suitable for dishes which require extra base browning such as pizzas, quiches and flans. Gratins, lasagnes and hotpots which require extra top browning also cook well in the conventional oven. This form of cooking gives you the opportunity to cook without the fan oven in operation.

SELECTING THE CONVENTIONAL OVEN



- Turn the Function Selector to Conventional Oven.
- Turn the Fan Oven Temperature control to the required setting.

THINGS TO NOTE

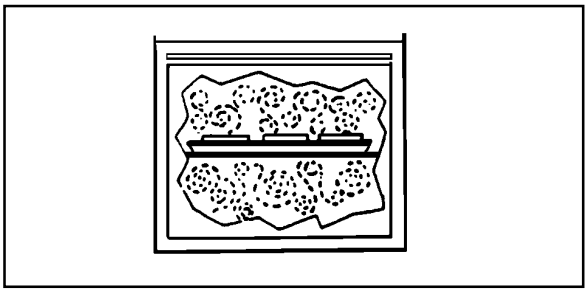
1. The temperature indicator neon will glow until the oven has reached the desired temperature and then go OUT. It will turn ON and OFF showing that the oven temperature is being maintained.

2. The internal oven light operates when the selector is set. If an automatic programme is set, the oven light will come on when the cook time starts.

3. The cooling fan will operate after a short time and runs on after the controls are switched off until the appliance has cooled. See page 14 for more details on the cooling fan.

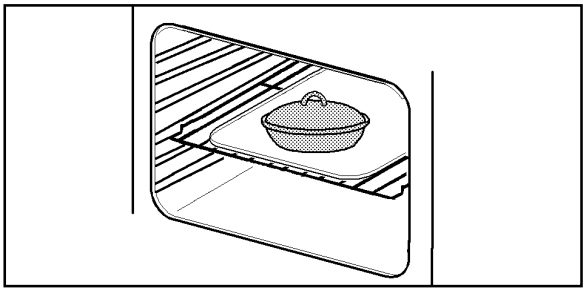
HINTS AND TIPS

- The middle shelf allows for the best heat distribution. To increase base browning simply lower the shelf position. To increase top browning, raise the shelf position.



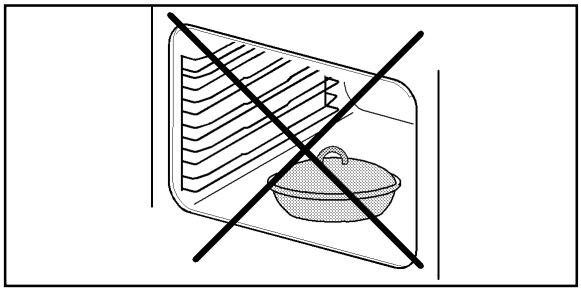
- The material and finish of the baking trays and dishes used will affect base browning. Enamelware, dark heavy or non-stick utensils increase base browning, while oven glassware, shiny aluminium or polished steel trays reflect the heat away and give less base browning.

- Always place dishes centrally on the shelf to ensure even browning.



- Stand dishes on suitably sized baking trays to prevent spillage onto the base of the oven and make cleaning easier.

- **Dishes, tins and trays should not be placed directly on oven floor as it becomes very hot and damage will occur.**



- For faster preheating use the fan oven function to preheat the oven until the oven indicator neon goes out, then switch the selector to the conventional oven setting.

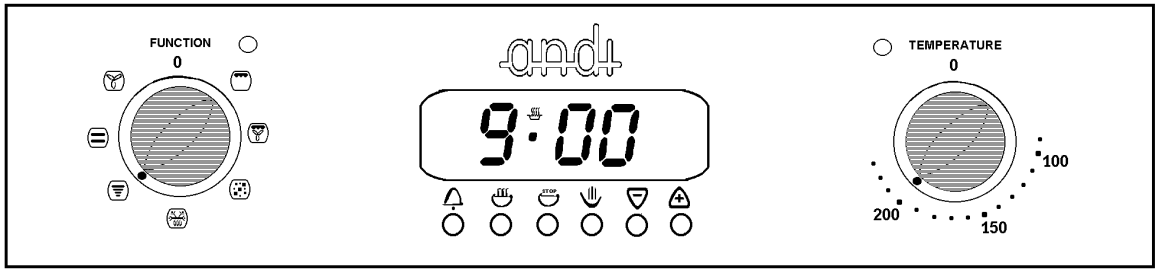
- Single level cooking gives best results. If you require more than one level of cooking use the fan or zoned oven functions.

THE ZONED OVEN

USES OF THE ZONED OVEN

When the Zoned Oven is selected the element at the top of the oven operates in conjunction with the fan with effect that the top of the oven is hotter than the bottom. As there is a difference of up to 30°C between the top and bottom of the oven this feature is especially useful for dishes requiring different temperatures at the same time, making it ideal for cooking a complete meal on two shelves.

SELECTING THE ZONED OVEN



- Turn the Function Selector to Zoned Oven.
- Turn the Fan Oven Temperature Control to the required setting.

THINGS TO NOTE

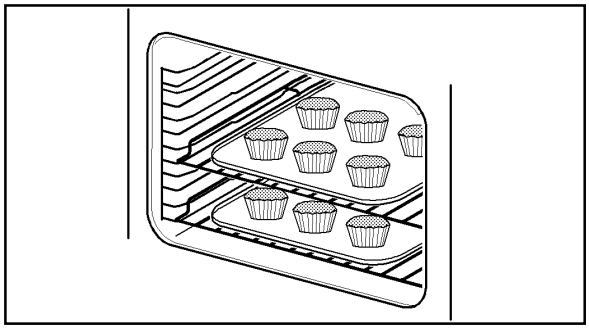
1. The internal oven light will operate.
   If an automatic programme is set, the internal oven light will come on when the cook time starts.
2. The temperature indicator neon will glow until the oven has reached the desired temperature and then go OUT. It will then turn ON and OFF showing that the oven temperature is being maintained.
3. The control cooling fan will operate after a short time. It runs on after the controls are switched off until the appliance has cooled. See page 14 for further details on the cooling fan.

HINTS AND TIPS

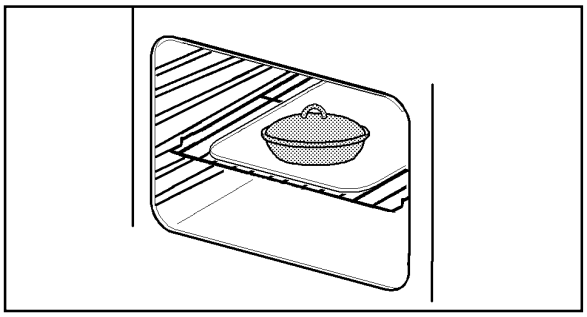
- Remember that the top of the oven is hotter than the bottom. The approximate difference in temperature between the top and the bottom is 30°C.

- If a higher shelf position is used than is recommended in the chart on page 25, it may be necessary to lower the cooking temperature by approximately 10°C.

- Be prepared to interchange dishes between the higher and lower shelf position during cooking where necessary.



- It is best to cover dishes where practical for part of the cooking time to prevent over browning. Covering the food will also reduce fat splashing onto the oven interior and help to keep the oven clean. Uncover food for the last 15-30 minutes of cooking time to allow the food to brown.



- Ensure that food is placed centrally on the shelves and that there is sufficient room around the dishes to allow for maximum air circulation.

- The use of enamelware or dark, heavy or non-stick utensils will help to increase base browning for dishes such as Yorkshire Pudding, Plate Pies etc.

- For faster preheating use the fan oven function to preheat the oven until the oven indictor neon goes out then switch to the zoned oven following the times, temperatures and shelf positions recommended.

OVEN COOKING CHART

The oven temperatures are intended as a guide only. It may be necessary to increase or decrease the temperatures by 10°C to suit individual preferences and requirements.

Note: shelf positions are counted from the bottom of the oven.

	FAN OVEN		ZONED OVEN		CONVENTIONAL OVEN	
Food	Shelf Position	Cooking Temp °C	Shelf Position	Cooking Temp °C	Shelf Position	Cooking Temp °C
Biscuits	Shelf positions are not critical but ensure that oven shelves are evenly spaced when more than one is used	180 - 190	1/3	160 - 170	2	180 - 190
Bread		210 - 220	2	200 - 210	2	210 - 220
Casseroles		130 - 140	3	160 - 170	2	150 - 180
Cakes: Small & Queen		160 - 170	1/3	160 - 170	2	170 - 180
Sponges		160 - 170	1/3	160 - 170	2	170 - 180
Madeira		140 - 150	2	140 - 150	2	160 - 170
Rich Fruit		130 - 140	1	130 - 140	2	150 - 160
Christmas		130 - 140	-	-	1	130 - 140
Meringues		90 - 100	1/3	90 - 100	2	100 - 110
Fish		170 - 190	1/3	160 - 180	2	170 - 190
Fruit Pies and Crumbles		190 - 200	3	190 - 200	3	190 - 200
Milk Puddings		130 - 140	3	130 - 140	3	130 - 140
Pastry: Choux, Shortcrust, Flaky, Puff		190 - 200	3	160	2	160 - 170
			1/3	170 - 180	3	190 - 200
Plate Tarts		180 - 190	1/3	170 - 180	2	190 - 200
Quiches/Flans		170 - 180	3	170 - 180	2	190 - 200
Scones		210 - 220	1/3	210 - 220	3	230
Roasting: Meat and Poultry		160 - 180	2	160 - 180	2	180 - 200

THERMAL GRILLING

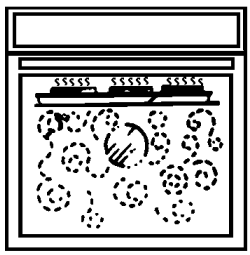
USES OF THERMAL GRILLING

Thermal grilling offers an alternative method of cooking food items normally associated with conventional grilling.

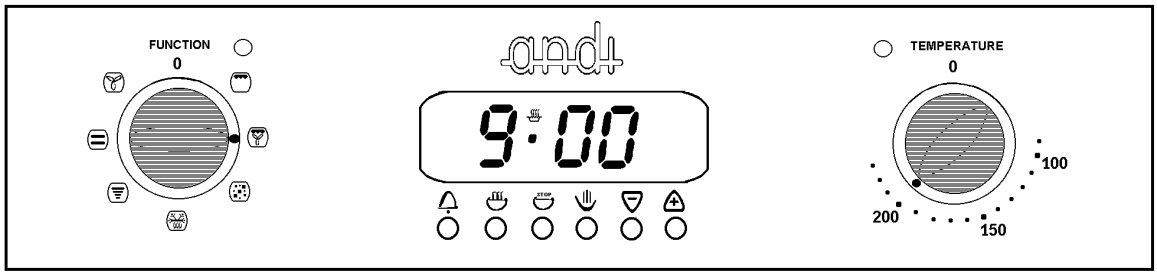
The grill element and the oven fan operate together, circulating hot air around the food. The need to check and turn food is reduced. Thermal grilling helps to minimise cooking smells in the kitchen and allows you to grill with the oven door closed. With the exception of toast and rare steaks you can thermal grill all the foods you would normally cook under a conventional grill.

The lower part of the oven can be used to cook accompaniments at the same time, e.g. tomatoes and mushrooms with a mixed grill or breakfast.

Dishes prepared in advance such as shepherd's pie, lasagne and au gratin's can be heated through and browned on the top using the thermal grilling function.



SELECTING THERMAL GRILLING



- Turn the Function Selector to Thermal Grill.

- Turn the Temperature Control to the required setting. (A temperature of between 140°C and 220°C is suitable for thermal grilling).

NOTE:

Thermal grilling helps to minimise cooking smells in the kitchen and is carried out with the oven door closed.

THINGS TO NOTE

1. The oven indicator neon will glow until the oven has reached the desired temperature and then go OFF. It will turn ON and OFF showing that the oven temperature is being maintained.

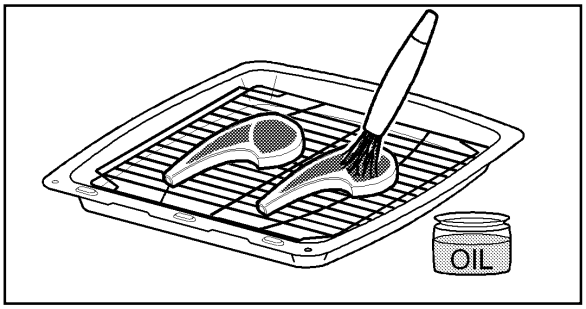
2. The oven fan and internal oven light will come on.

3. The cooling fan will operate after a short time. It will run on after the controls are switched off until the appliance has cooled. See page 14 for further details on the operation of the cooling fan.

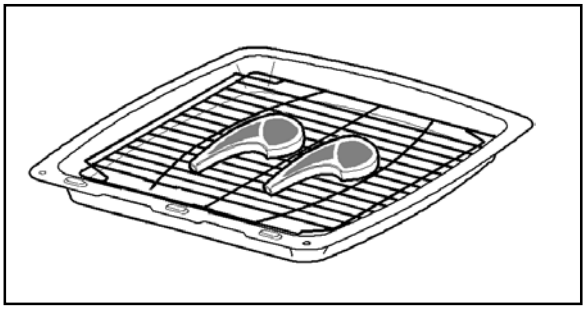
4. Always thermal grill with the oven door closed and the grill pan handle removed.

HINTS AND TIPS

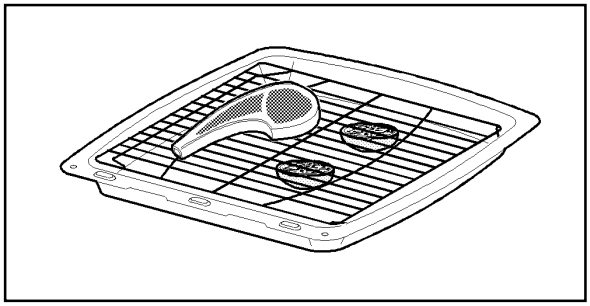
- Prepare foods in the same way as for conventional grilling. Brush lean meats and fish lightly with a little oil or butter to keep them moist during cooking.



- Most food should be placed on the grill pan grid in the 'high' position in the grill pan to allow maximum circulation of air around the food.

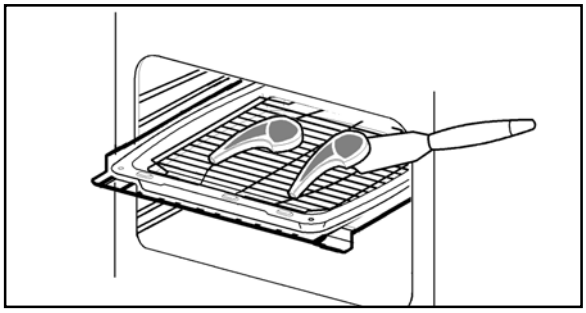


- Accompaniments such as tomatoes and mushrooms may be placed below the grid when grilling meats, or in a separate dish on a lower shelf.



- Foods will cook more quickly the closer they are to the grill element and the higher the temperatures selected. Be prepared to adjust temperatures and shelf positions during cooking if necessary.

- Turn food over during cooking as necessary.



- Ensure that ready prepared or cooked chilled dishes e.g. shepherds pie, moussaka, lasagne, etc., are piping hot throughout before serving.

- A temperature range of 140°C - 220°C and shelf positions 3 and 4 are suitable for most foods. Be prepared to make suitable adjustments during cooking to suit individual requirements. If thermal grilling on more than one level, it may be necessary to interchange the food on the shelves during cooking.

COOKING TIMES

Cooking is more gentle, therefore food generally takes a little longer to cook when thermal grilling compared with conventional grilling. One of the advantages is that larger loads can be cooked at the same time.

A general guide to cooking times is given on page 28 but these times may vary slightly depending on the thickness and quantity of food being cooked.

THERMAL GRILLING CHART

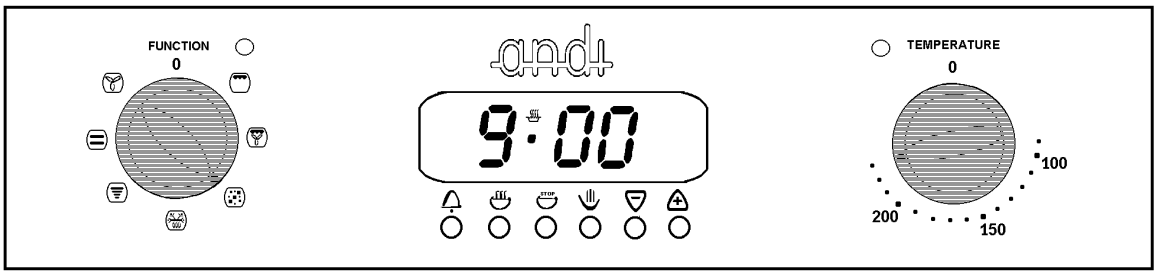
FOOD	SHELF	TEMP (°C)	TIME (mins In total)
Bacon Rashers	4	200	8-12
Beefburgers	4	190	10-15
Chicken Joints	4	160	35-45
Chops - Lamb/Pork	4	170	20-25
		170	25-35
Fish - Whole			
Trout/Mackerel	3	170	10-20
Fillets - Plaice/Cod	3	170	10-15
Kebabs	4	170	20-30
Kidneys - Lamb/Pig	4	180	10-15
Liver - Lamb/Pig	4	180	20-30
Sausages	4	190	10-15
Steaks - Medium	4	220	8-10 each side
Steaks - Well Done	4	220	10-12 each side
Heating through and Browning, e.g.	3	170	20-30
Au -gratin, Lasagne, Shepherd's Pie.			depends on size

NOTE: Shelf positions are counted from the bottom of the oven.

Times quoted above are given as a guide and should be adjusted to suit personal taste.

OVEN CLEAN FEATURE

SELECTING OVEN CLEAN



- Remove oven shelves and bakeware from oven.
- Turn the Function Selector to oven clean.
- Turn the Temperature Control to Full Setting.

THINGS TO NOTE

1. The temperature indicator neon will glow until the oven has reached the desired temperature and then go out. It will then turn ON and OFF showing that the oven temperature is being maintained.
2. The internal oven light operates when the selector is set.
3. The control cooling fan will operate after a short time when oven clean is selected. See page 14 for more details on the operation of the cooling fan.

HINTS AND TIPS

- Use the oven clean function for an hour or two per week to avoid a build up of soilage.
- A good time to use the oven clean function is after the weekly roast. Simply select oven clean function as described above and allow the oven to run for an hour or so.

THE AUTOMATIC TIMER

KEY

A Minute Minder Button
B Cooking Hours Button
C Stop Time Button
D Manual Selector Button
E Decrease Control
F Increase Control
G Key Symbol
H Cooking Symbol
I Bell Symbol
J Auto Symbol

NOTE:
The time of day must be set before the oven will operate manually.

1. SET THE TIME OF DAY

When the electricity supply is first switched ON, the display will flash both 0.00 and AUTO. As Fig. 1.

Press the two buttons marked ( ) and ( ) and while holding them down, press the increase control button ( ) and if necessary, the decrease control button ( ) until the correct time on the 24 hour clock is reached, e.g. 10.00am as Fig. 2. The AUTO symbol will go out.

Note: The increase and decrease control buttons operate slowly at first, and then more rapidly. They should be pressed separately.

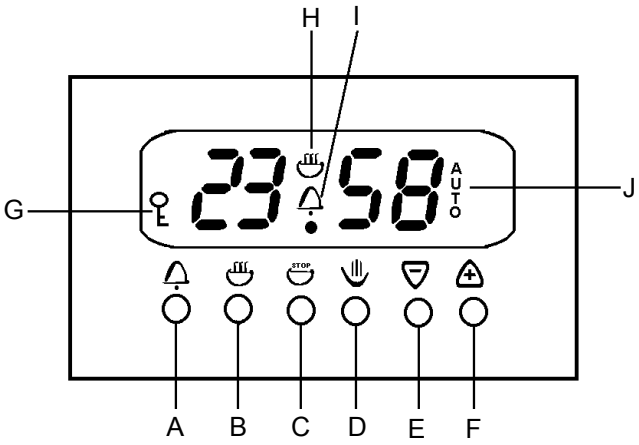
2. THE MINUTE MINDER

The minute minder gives an audible reminder at the end of any period of cooking up to 23 hrs 59 mins. It is not part of the automatic control.

To set, press the minute minder button ( ) and the digital display will read 0.00 and the bell symbol will glow, as Fig. 3.

While holding the minute minder button down press the increase control button ( ) until the display indicates the interval to be timed, e.g. 1 hr 45 mins as Fig. 4. If necessary press the decrease control ( ) to achieve the correct time interval.

NOTE: This must be completed within 4 seconds of first pressing the minute minder button.



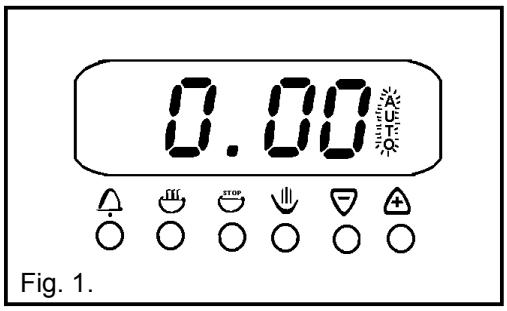


Fig. 1.

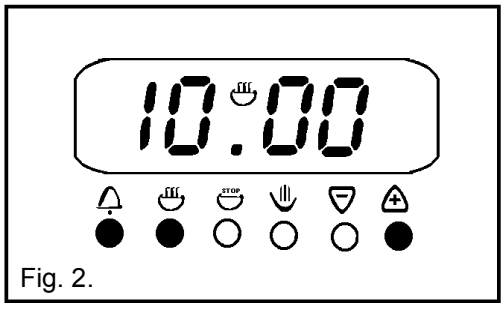


Fig. 2.

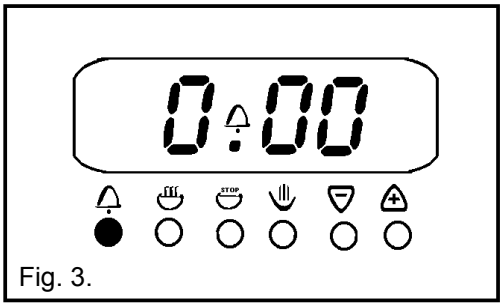


Fig. 3.

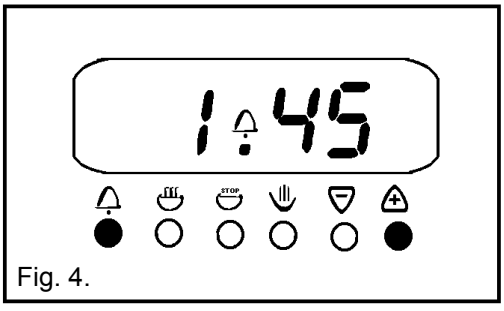


Fig. 4.

Release the minute minder button and the display will return to the time of day after 5 seconds.

During the operation of the minute minder the remaining time period can be shown in the display by pressing the minute minder button ( ). See Fig. 5.

The minute minder will sound intermittently, for up to 2 minutes and the bell symbol will flash at the end of the timed period. The sound can be stopped by pressing any of the 4 left hand side buttons.

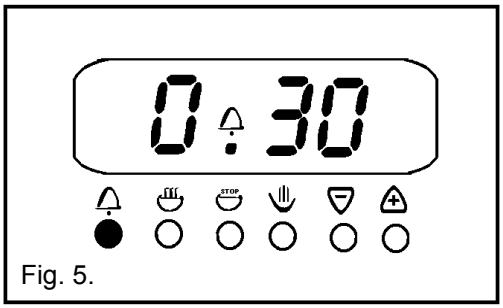


Fig. 5.

3. HOW TO SET THE OVEN TIMER CONTROL

When using the timer control for the very first time, it is advisable to let it operate while you are at home. The displays can be checked to show that it is operating correctly and you will then feel confident to leave a meal to cook automatically in the future.

A) TO SET THE TIMER TO SWITCH ON AND OFF AUTOMATICALLY

i) Ensure the electricity supply is switched ON and that the correct time of day is displayed, e.g. 9 a.m. as Fig. 6.

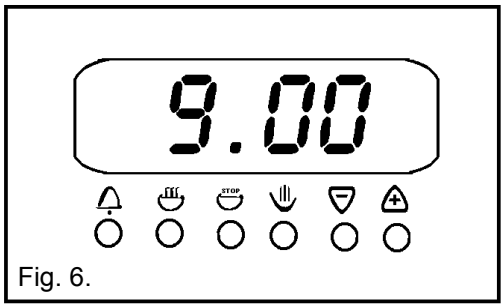


Fig. 6.

ii) Place food in oven.

iii) To set the length of cooking time, press the cooking hours button ( ), press the increase control ( ) until the cooking time is displayed, e.g. 2 hrs 15 mins. as Fig. 7.

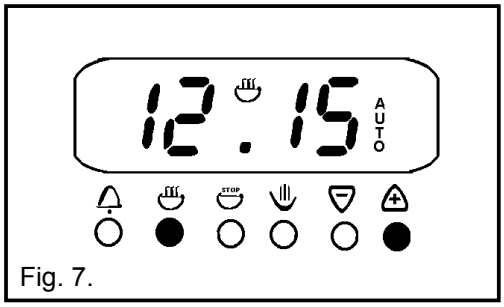


Fig. 7.

iv) Release the buttons. The AUTO display and cooking symbols will glow.

Remember, this must be completed within 4 seconds of first pressing the cooking hours button.

v) Set the STOP time. Press the stop time button ( ) press the increase control button ( ) until the required stop time is displayed, e.g. 12.15 p.m. Fig. 8.

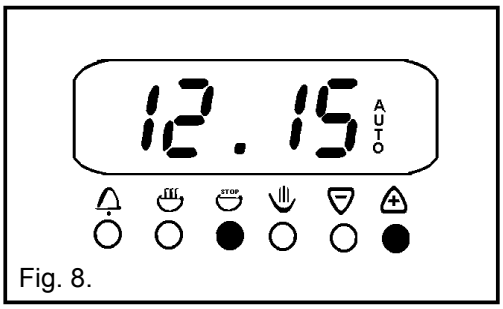


Fig. 8.

vi) Release the buttons. The cooking symbol will go out and the time of day will be displayed after 5 seconds.

vii) Set the oven control to the required temperature. The oven indicator neon should be OFF and the AUTO display will glow.

Note: When the automatic timed period starts, the temperature indicator neon will turn ON and OFF during cooking.

B) TO SET THE TIMER TO SWITCH OFF ONLY

i) Ensure the electricity supply is switched ON and that the correct time of day is displayed, e.g. 10.00 a.m. as Fig. 9.

ii) Place food in oven.

iii) To set the length of cooking time, press the cooking hours button ( ) and press the increase control ( ) until the cooking time is displayed, e.g. 2 hrs 15 mins. as Fig. 10.

iv) Release the buttons. The AUTO display will glow and the time of day will be displayed after 5 seconds.

v) Set the oven temperature. The oven indicator neon should be ON.

vi) To check the stop time during the cooking period, simply press the stop time button ( ) and the stop time will be displayed. as Fig. 11.

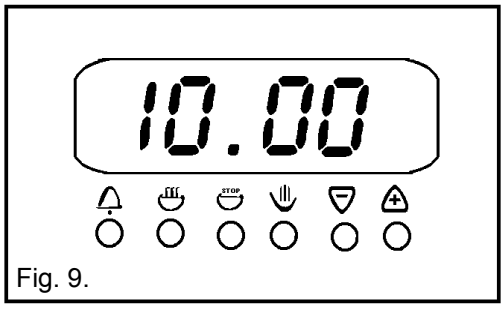


Fig. 9.

4. RETURNING THE APPLIANCE TO MANUAL OR TO CANCEL AN AUTOMATIC PROGRAMME

At the end of a timed cooking period, the AUTO light will flash and a bleeper will sound for up to 2 minutes. This can be stopped by pressing any of the 4 left hand side buttons, as Fig. 12.

Turn the oven temperature control to the OFF position. The AUTO display will continue to flash.

Press ( ) button. The AUTO display will go out, as Fig. 13.

Turn the oven control ON to check that the oven operates manually. The oven indicator neon will glow.

Turn all oven controls OFF. No indicator neons should be illuminated.

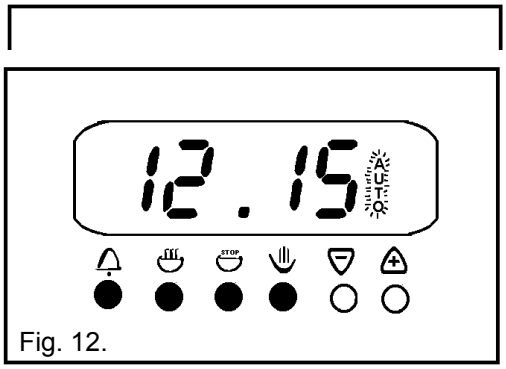


Fig. 12.

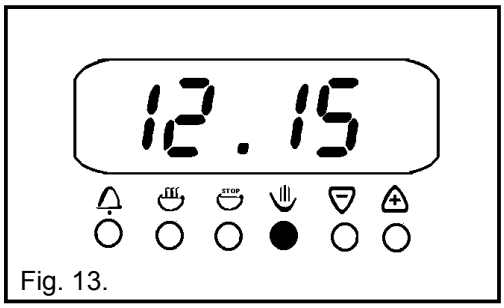


Fig. 13.

5. THINGS TO NOTE

* The time of day cannot be altered whilst the AUTO symbol is lit.
* A programme may be cancelled by returning the cooking hours to zero. Press the cooking hours button ( ) depress ( ) button until 0.00 is displayed, as Fig. 14.
* Release all buttons. The AUTO display will now flash and acts as a reminder to reset the appliance to manual.

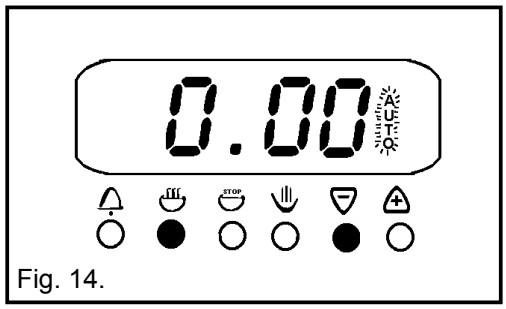


Fig. 14.

6. AUTOMATIC COOKING

It is advisable to leave food in the oven for as short a time as possible before automatic cooking. Always ensure commercially prepared food is well within its use by date and that home prepared food is fresh and of good quality.

When cooking is complete, **do not** leave food to stand in the oven, but remove and cool it quickly if the food is not to be consumed immediately.

Always ensure food in the oven has been covered before cooking if it is not possible to remove food immediately after cooking.

7. LOCK FEATURE - MAIN OVEN ONLY

TO LOCK THE OVEN USING THE TIMER

Press and hold buttons ( ) and ( ) for 3 - 8 seconds.

'On' will appear in the display as Fig 15.

Press the Increase control to change the display to 'OF'.

The Key Symbol ( ) appears in the display.

The oven will now not operate.

After a few seconds the time of day will show in the display as Fig 16.

Wait 3 seconds before selecting another function.

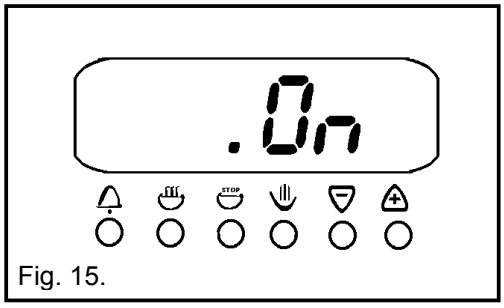


Fig. 15.

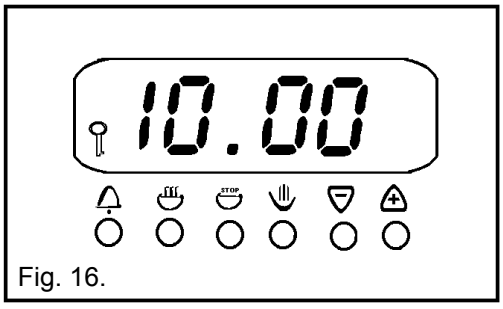


Fig. 16.

TO UNLOCK THE OVEN

Press and hold buttons ( ) and ( ) for 3 - 8 seconds.

'OF' will appear in the display as Fig 17.

Press the Increase control to change the display to 'On'.

The Key Symbol ( ) will go out.

After a few seconds the time of day will show in the display.

The oven can now be operated normally.

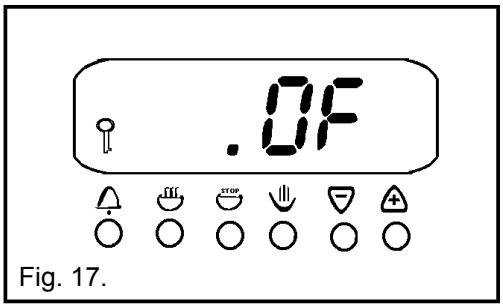


Fig. 17.

HELPFUL HINTS WHEN BUYING AND PREPARING FOOD

Care must be taken when handling foods in the home. Always follow the basic rules of food hygiene to prevent bacterial and microbial growth and cross contamination when preparing, reheating, cooking, cooling, defrosting and freezing foods:-

1. Always ensure food you purchase is of good quality and in prime condition. Shop at a reliable source and buy the 'freshest' looking package – avoid shop-worn labels or produce covered in dust.

2. Avoid buying chilled or frozen products if you cannot store them straight away. The use of an insulated container when shopping is advisable.

3. Buy and consume foods prior to the 'Sell by' or 'Best Before' date.

4. When you arrive home, place perishable foods in the refrigerator or freezer immediately. Ensure they are well covered to prevent them drying out and to prevent any possible cross contamination with bacteria from raw to cooked foods.

5. Follow the cooking instructions on packets of prepared and cooked chilled foods, but be prepared to adjust cooking time and temperatures to suit your particular oven. For example, the fan oven generally requires 20-25°C lower temperature than conventional ovens.

6. Always ensure that cooked chilled foods are thoroughly re-heated until they are piping hot throughout.

7. It is preferable to defrost frozen foods slowly in the refrigerator. Alternatively, a microwave oven or the Defrost function on your oven may be used.

8. Always cook defrosted foods immediately after thawing. Thawed food should never be refrozen.

9. Joints of meat and poultry should be thoroughly defrosted before cooking.

10. Cook meat thoroughly – use a meat thermometer if preferred, which penetrates the joint to check that the centre temperature has reached the required temperature (see table below).

MEAT	TEMPERATURES
Beef	Rare – 60°C Medium – 70°C Well Done – 80°C
Pork	Well Done – 80°C
Lamb	Medium – 70°C Well Done – 80°C

11. If not eaten straight away after cooking, food should be cooled as quickly as possible (within one hour) and then refrigerated or frozen as required. (**Do not** put hot food into a Refrigerator or Freezer).

12. In the kitchen keep work tops, chopping boards and utensils clean with hot soapy water between preparation stages. Ideally, keep one chopping board for raw meat and another for other foods. Keep your dish cloths and tea towels clean.

CARE AND CLEANING

BEFORE CLEANING ALWAYS ALLOW THE COOLING FAN TO COOL THE APPLIANCE DOWN BEFORE SWITCHING OFF AT THE ELECTRICITY SUPPLY.

CLEANING MATERIALS

Before using any cleaning materials on your appliance, check that they are suitable and that their use is recommended by the manufacturer.

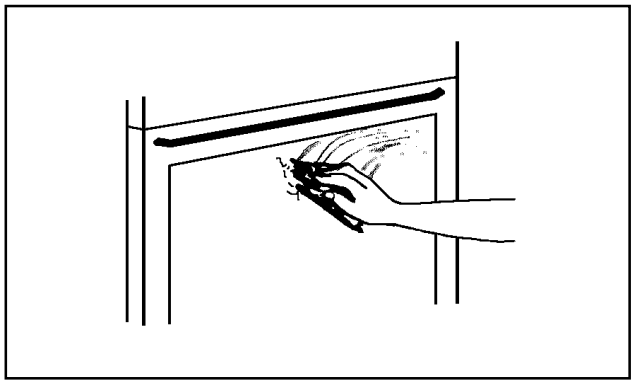
Cleaners that contain bleach should NOT be used as they may dull the surface finishes. Abrasives must also be avoided to prevent damaging the stainless steel or painted finishes.

CLEANING THE OUTSIDE OF THE APPLIANCE

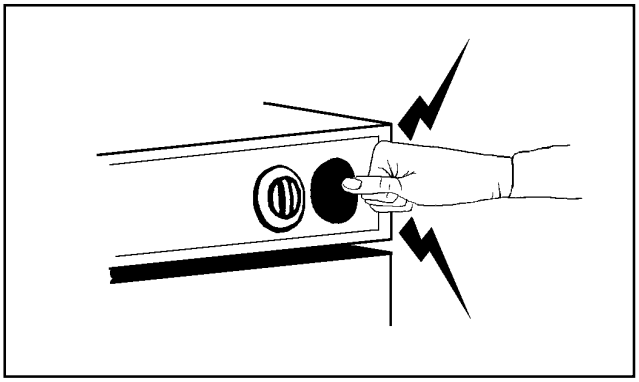
DO NOT use abrasive cleaning materials, e.g. Hob Brite, Brillo pads or scourers on painted or printed finishes as damage may occur.

Regularly wipe over the control panel, oven doors and appliance sides using a soft cloth and hot soapy water. To prevent streaking on stainless steel models finish with a soft cloth. **Any spillage on the stainless steel finish must be wiped off immediately.**

Stainless Steel cream cleaners are abrasive and should be avoided as they may dull the surface finish.



DO NOT ATTEMPT TO REMOVE ANY OF THE CONTROL KNOBS FROM THE PANEL AS THIS MAY CAUSE DAMAGE AND IS A SAFETY HAZARD.



Under no circumstances should the door assembly be detached from the product for cleaning. Please refer to the cleaning instructions.

CLEANING THE GRILL AND OVEN FURNITURE

All removable parts, except the grill pan handle can be washed in the dishwasher.

The grill pan, grill pan grid and oven shelves may be cleaned using a soap impregnated steel wool pad. Soaking first in hot soapy water will make cleaning easier.

CLEANING INSIDE THE OVEN

The vitreous enamel in the oven compartment can be cleaned using normal oven cleaners or aerosol oven cleaners with care. Ensure that the manufacturers instructions are followed and that all parts are well rinsed afterwards.

Aerosol cleaners must not come into contact with the elements or the door seal as this may cause damage.

CLEANING THE DOOR GLASS

To prevent damaging or weakening the door glass panels avoid the use of the following:

- **Household detergents and bleaches**
- **Impregnated pads unsuitable for non-stick saucepans**
- **Brillo/Ajax pads or steel wool pads**
- **Chemical oven pads or aerosols**
- **Rust removers**
- **Bath/Sink stain removers**

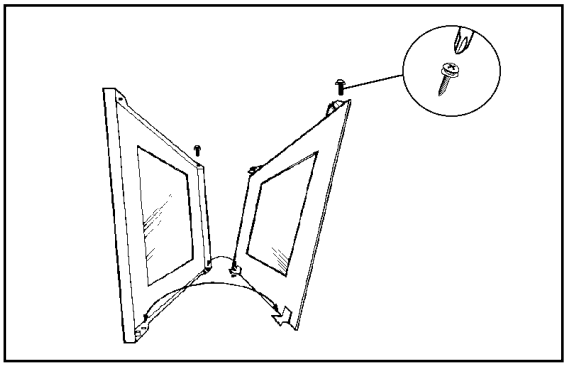
CLEANING BETWEEN THE OUTER AND INNER DOOR GLASS

The outer door glass is removable for cleaning.

TO REMOVE THE OUTER GLASS

1. Open the oven door slightly to gain access to the two cross head screws on the top of the oven door.

2. Loosen the two screws using a Pozidrive screwdriver.



3. Hold the door glass securely in place with one hand before removing the screws completely with the other hand.

4. Using both hands, gently tilt the top of the door glass towards you. Lift slightly to disengage the locators from the two bottom brackets.

5. Clean the outer and inner glass using hot soapy water or Hob Brite may be used with care. **DO NOT** use Hob Brite on the Stainless Steel or painted finishes. **DO NOT** try to clean the foil which is inside the door. The foil is there to help keep the door cool, if it is damaged it will not work. Ensure that all parts are well rinsed and thoroughly dry before attempting to replace the outer door panel.

TO REPLACE THE OUTER GLASS

1. Holding the oven glass with both hands, gently place the locators into the holes of the brackets at the bottom of the oven door.
2. Push the top of the oven glass towards the oven door, ensuring the screw location holes line up.
3. Hold the glass in place with one hand and insert the cross head screws into the location holes with the other hand. Give the screws one turn to ensure the glass is secure.
4. Tighten the screws positively with a Pozidrive screwdriver before closing the oven door.

   Do not attempt to use the oven without the glass being in place.

TO CLEAN THE INNER GLASS DOOR PANELS

Clean the inner door glass panels using a soft cloth and hot water to which a little washing up has been added. If the inner panel is heavily soiled, Hob Brite may be used. **Do not** use abrasive cleaning materials on the door glass. Ensure that all parts are well rinsed and thoroughly dried before attempting to replace the glass.

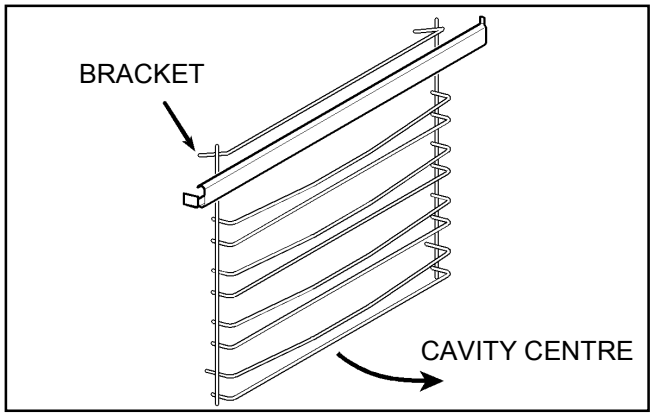
REMOVING AND REPLACING WIREWORK SIDE RUNNERS

Remove all shelves and furniture from the oven. Always ensure the telescopic runners are pushed back into place in the oven cavity. Hold the bottom of the wirework runners and draw the runners towards the centre of the oven. Unhook from the top and remove.

The telescopic runners should be dried carefully after washing in hot water to which washing up liquid has been added. If heavily soiled mild abrasives may be used.

To replace the runners, hook the wirework side runner into the cavity, slide back and press into place.

Ensure that the wirework runners are firmly in place before replacing the oven shelves.



REPLACING AN OVEN LIGHT BULB

The type of bulb required is a 300°C 25 watt small Edison Screw. Part number 572 491 5431-00/1

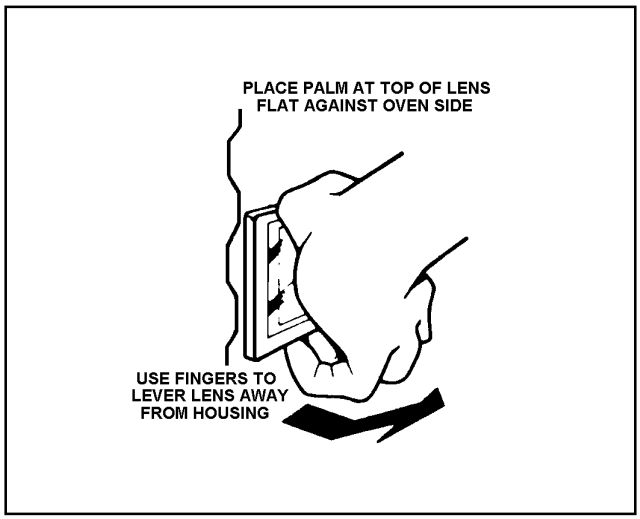
CAUTION: DISCONNECT THE APPLIANCE FROM THE ELECTRICITY SUPPLY BEFORE REPLACING THE BULB.

Open the door and remove the shelves to enable easy access to the oven light assembly. Insert a flat blade screwdriver between the oven side and glass which covers the bulb.

Support the glass with your hand and prise out sufficiently to release the glass cover. Unscrew the bulb in an anticlockwise direction until it is possible to remove the bulb with ease.

Fit the new bulb by turning in a clockwise direction until it is secure. Ensuring the indent to the flange is pointing to the rear of the oven, replace the glass by pushing it firmly into the hole to cover the bulb assembly.

Replace the shelves. Restore the electricity supply and adjust the time of day and clock as necessary.



SOMETHING NOT WORKING?

Before calling an Engineer please carry out the following checks, you may be able to solve the problem without the expense of an Engineer.

If our Service Engineer finds that the problem is listed below you will be charged for the call whether or not the appliance is under guarantee.

The grill, oven and timer do not work.

* Check that the appliance has been wired in and is switched on at the wall.

* Check that the fan appliance fuse is working.

If you have checked the above:

* Switch OFF appliance at the wall and allow the appliance to cool for a couple of hours. Switch ON again. The appliance should now be working normally.

The timer/minute does not work:

* Check that the timer operating instructions are being closely followed.

The grill does not work or cuts out after being used for a long period of time.

* Leave the oven to cool for a couple of hours. Check that the grill operates normally. Ensure that the door is left open during grilling.

* If the cooling fan fails the grill will not operate. Contact the Customer Service Centre.

The oven temperature is too high or low:

* Check that the recommended temperatures are being used (see page 25). Be prepared to adjust the temperatures up or down 10°C to achieve the results you want.

* Care should be taken if using an oven thermometer to check oven temperatures as they may be inaccurate.

The following factors should be considered.

* Ensure you purchase a good quality instrument.

* Ovens will cycle about a set temperature and will not be constant.

The oven is not cooking evenly:

* Check that the appliance is correctly installed and that it is level.

* Check that the recommended temperatures and shelf positions are being used.

The oven fan is noisy:

* Check that the oven is level.

* Check that shelves and bakeware are not vibrating in contact with the back panel in the oven.

The oven light fails to illuminate:

* Refer to page 37 'Replacing an Oven Light Bulb'.

The indicator neons are not working correctly or the function selected is not working:

* Check that you have correctly selected only the oven function you require. Ensure all the other controls are in the OFF 'O' position.

N.B. If the selector is set to 'O' and the oven temperature control to a setting the fan oven neon will illuminate and the cooling fan will operate. This is not a fault.

CUSTOMER CARE CENTRE

For general enquiries concerning your appliance, or further information on Andi products, you are invited to contact our Customer Care Centre by letter or telephone as follows:

Andi Appliances National Customer Care Centre
1 Stamford Road
Oakleigh
Victoria
3166

Telephone - 1300 650 020

IMPORTANT NOTICE

In line with our continuing policy of research and development, we reserve the right to alter models and specifications without prior notice.

This instruction booklet is accurate at the date of printing, but will be superseded if specifications or appearance are changed.

MODEL: AX948E

PART NO: 311570202